



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Savigny-lès-Beaune, La Reine Joly 2016, Domaine Camus Bruchon

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<b>Price</b>	£31.99
<b>Code</b>	SAVI265

Normally this wine is produced from three separate parcels with vines up to 60 years old, however in 2016 Guillaume used grapes wherever he could harvest them from his 4ha of Savigny Villages. Layers of sweet cherry, cranberry and a touch of burnt herbs. A deliciously appealing wine.

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### Tasting Notes:

The bouquet is immediate, soft and feminine with a well-balanced, almost savoury quality. Layers of sweet cherry, cranberry and a touch of burnt herbs. There is freshness and minerality in abundance, supporting round and open red fruits that have a charming quality.

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Specification	
Vinification	Given the tiny yields in 2016, Guillaume used grapes from virtually all his parcels to produce this intensely concentrated wine. No new oak at all, the wine was vinified and aged in 500lt demi-muids.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Savigny-lès-Beaune
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2016
Body	Elegant, refined and supple
Producer	Domaine Camus-Bruchon
Producer Overview	Guillaume Camus of Domaine Camus-Bruchon is one of the very finest red winemakers in the Côte de Beaune. Located in the village of Savigny-les-Beaune, just to the north of Beaune proper, the Camus fashion beautifully balanced, deep and complex wines that are the epitome of what great Burgundy is all about. The family has a lovely spread of top vineyards in Savigny-les-Beaune (both superb premier crus and a handful of top village wine parcels planted with very old pinot noir vines), as well as a bit of premier cru in Beaune and Pommard as well.
Closure Type	Cork
Food Matches	Try with beef fillet en croute.